

CLAIMS:

1. A method for preparing coffee-based drinks, according to which method a coffee concentrate is extracted from a coffee powder by means of the espresso method, **character-**
5 **ized** in that
 - an apparatus containing a cooker portion (16) for making coffee by the espresso method, and a hermetic storage vessel (11) connected to the cooker portion, which vessel is isolated and heatable, and operating at normal pressure is used,
 - the concentrate made by the espresso method is transferred into the storage vessel
10 (11), wherein the concentrate is preserved for a specific dwell time at a temperature that is selected in advance, and
 - the concentrate is transferred into a mixing tank (7) that operates in normal pressure, to which mixing tank water is optionally measured so as to make a coffee drink of a desired strength, after which
 - 15 - the finished drink is lead into a serving dish (15).
2. A method according to Claim 1, **characterized** in that the temperature of the hermetic storage vessel (11) is in a range of 85 to 92 °C, preferably 90 to 92 °C.
- 20 3. A method according to Claim 1, **characterized** in that the dwell time of the concentrate in the storage vessel (11) is from 2 min to 6 h, preferably from 10 min to 30 min.
4. A method according to Claim 1, **characterized** in that the coffee concentrate is transferred into the mixing tank (7) immediately before serving, preferably less than 5 minutes
25 before serving.
5. A method according to Claim 1, **characterized** in that 7 to 15 g, preferably 8 to 12 g of coffee / 55 cm³ of water is used for making the coffee concentrate.
- 30 6. A method according to Claim 1, **characterized** in that hot and/or cold water are/is added into the mixing tank (7).

7. A method according to Claim 1, **characterized** in that the amount of coffee concentrate and both cold and hot water, which enter the mixing tank, is controlled by the valves (2, 3, 5, 6, 8, 9) that are in the pipelines (1, 4, 10).

5 8. A method according to Claim 1, **characterized** in that hot water is added from a steam-generating pressure tank.

9. An arrangement in apparatus for making coffee-based drinks, the apparatus containing a cooker portion that is used to make coffee by the espresso method, and a storage vessel,
10 **characterized in**

- the storage vessel (11) of the coffee concentrate, which is connected to the cooker portion and which is hermetic, heated and preserves the temperature of the concentrate, and
- a mixing tank (7), which is connected to the storage vessel and which has pipeline
15 fittings for cold (4) and hot (1) water and a pipe fitting for taking the finished coffee drink out of the equipment, whereby the mixing tank makes it possible to mix the coffee concentrate and water in a suitable proportion so as to obtain a coffee drink with a desired strength,

whereby the storage vessel (11) and the mixing tank (7) are adapted to operate in normal
20 pressure.

10. An arrangement according to Claim 9, **characterized** in that the temperature in the hermetic storage vessel can be adjusted to between 85 to 92°C, preferably 88 to 92°C.

25 11. An arrangement according to Claim 9, **characterized** in that hot and/or cold water can be added into the mixing tank (7).

12. An arrangement according to Claim 9, **characterized** in that the amount of the coffee concentrate, the cold and hot water entering the mixing tank can be controlled by means of
30 the valves (2, 3, 5, 6, 8, 9) in the pipelines (1, 4, 10).

13. The use of the arrangement according to any of Claims 9 to 12 for making tea and tea drinks.